



# COMPRESSOR WINE FRIDGE

OWNERS MANUAL

LC24SB

# LITTLE CAVE

by GRAND CRU®

[www.grandcruwinefridges.com.au](http://www.grandcruwinefridges.com.au)

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# LITTLE CAVE

by GRAND CRU®

## PORTABLE WINE FRIDGE

**OWNERS MANUAL**

**LC24SB**

**SINGLE ZONE**

**FREE STANDING**

**24 BOTTLE CAPACITY**

**EXTERNAL MEASUREMENTS:** 430MM WIDE; 756MM HIGH; 480MM DEEP

**TEMPERATURE RANGE:** 5°C-18°C; 41°F-64°F

**NOISE LEVEL:** 38DB

**WEIGHT:** 25KG

### CONTENTS

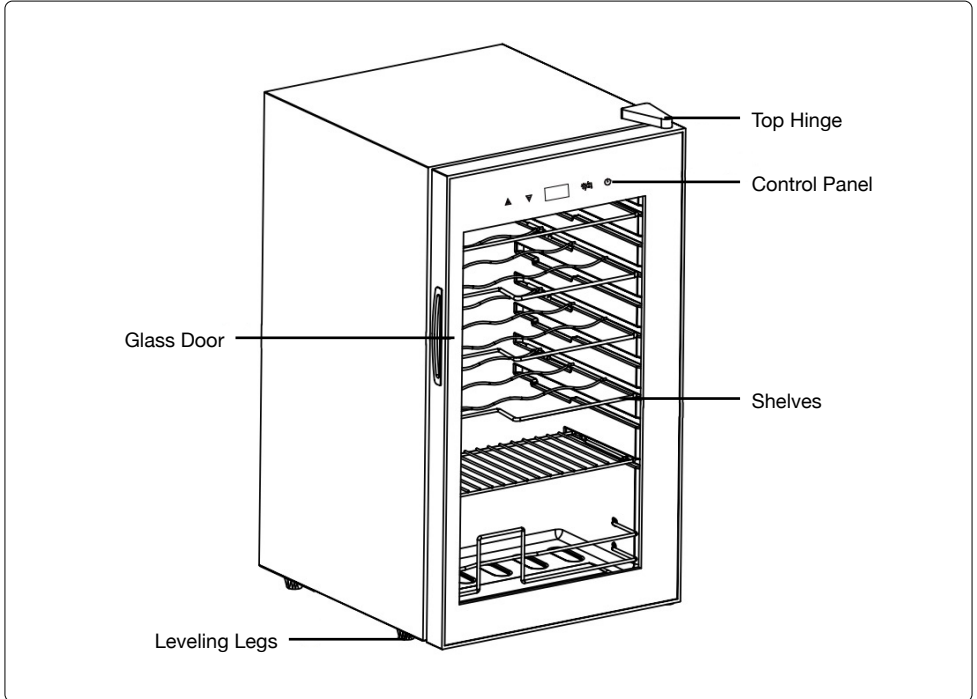
WINE FRIDGE STRUCTURE .....	4	WARRANTY, SERVICE & SUPPORT.....	13
IMPORTANT INFORMATION.....	5	STORING & STACKING.....	14
INSTALLATION & OPERATION .....	8	FREQUENTLY ASKED QUESTIONS.....	15
CARE & MAINTENANCE.....	10	WINE STORAGE GUIDE .....	19
TROUBLE SHOOTING .....	11	WINE TEMPERATURE SERVING GUIDE.....	21



This manual contains important information including safety and installation instructions of the appliances. Please read it carefully before use and follow all safety information and instructions. It is recommended to keep this manual for easy reference so that you can be familiar with the operation of the appliance.

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## WINE FRIDGE STRUCTURE



### DO NOT TURN ON FOR AT LEAST 24 HOURS AFTER DELIVERY



Let the appliance stand upright for approximately 24 hours before connecting it to the power source, which helps to reduce the possibility of a cooling-system malfunction from handling during transportation.

### UNPACKING AND CLEANING THE WINE FRIDGE

- Remove the exterior and interior packing materials.
- Let the appliance stand upright for approximately 24 hours before connecting it to the power source, which helps to reduce the possibility of a cooling-system malfunction from handling during transportation.
- Use a soft cloth to clean the interior surface with lukewarm water.

## IMPORTANT INFORMATION

### YOUR SAFETY AND THE SAFETY OF OTHERS IS VERY IMPORTANT



Before the appliance is used, it must be properly positioned and installed as described in this manual, so read the manual carefully. To reduce the risk of fire, electrical shock or injury when using the appliance, follow basic precaution, in this instruction guide.

If the dangerous situation is not avoided, this can lead to serious injuries. Observe the instructions in this warning notice in order to avoid the personal injuries.

### GENERAL SAFETY INFORMATION

- Plug into a power outlet, do not use an adapter, and do not use an extension cord.
- It is recommended that a separate circuit, serving only your appliance be provided. Use outlets that cannot be turned off by a switch or pull chain.
- Never clean appliance parts with flammable fluids. These fumes can create a fire hazard or explosion. And do not store or use gasoline or other flammable vapour and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.
- Before proceeding with cleaning and maintenance operations, make sure the power line of the unit is disconnected.
- Do not connect or disconnect the electric plug when your hands are wet.
- Unplug the appliance or disconnect power before cleaning or servicing. Failure to do so can result in electrical shock or death.

- Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this material. All other servicing should be referred to a qualified technician.

### INTENDED USE

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
2. Children should be supervised to ensure that they do not play with the appliance.
3. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards

- involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
4. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
  5. To avoid a hazard due to instability of the appliance, it must be fixed in accordance with the instructions.
  6. When positioning the appliance, ensure the supply cord is not trapped or damaged.
  7. Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
  8. Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
  9. Do not use electrical appliances inside the drink storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
  10. Do not damage the refrigerant circuit.
  11. Do not use electrical appliances inside the drink storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
  12. Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
  13. This appliance is intended to be used in household and similar applications such as staff kitchen areas in shops, offices and other working environments;

- farm houses and by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments;
  - catering and similar non-retail applications.
14. To avoid contamination of contents, please respect the following instructions:
    - Opening the door for long periods can cause a significant increase of the temperature in the compartments of the appliance.
    - Clean regularly surfaces that can come in contact with drink and accessible drainage systems.
    - If the refrigerating appliance is left empty for long periods, switch off, defrost, clean, dry, and leave the door open to prevent mould developing within the appliance.



**WARNING: RISK OF FIRE /  
FLAMMABLE MATERIALS**

The coolant circuit of this unit contains the refrigerant Isobutane (R600a), a natural gas that is flammable and of high environmental compatibility. Make sure no parts of the coolant circuit get damaged during transport and installation of the appliance.

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## ELECTRICAL CONNECTION

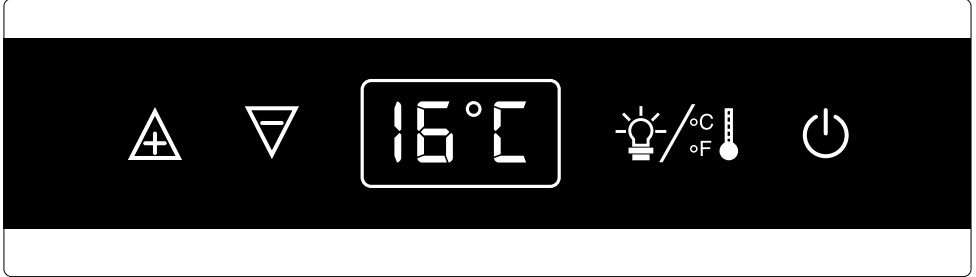
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**IF THE POWER CORD IS DAMAGED, HAVE IT REPLACED BY AN AUTHORISED SERVICE CENTER.**

- This appliance should be properly grounded for your safety. The power cord of this appliance is equipped with a three-pin plug which mates with standard three pin wall outlets to minimize the possibility of electrical shock.
  - Do not under any circumstances cut or remove the third ground pin from the power cord supplied. For personal safety, this appliance must be properly grounded.
  - This appliance requires a standard 240V/50Hz electrical outlet. Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded. The cord should be secured behind the appliance and not left exposed or dangling to prevent accidental injury.
- The appliance should always be plugged into its own individual electrical outlet which has a voltage rating that matches the rating label on the appliance. This provides the best performance and also prevent overloading house wiring circuits that could cause a fire hazard from overheated. Never unplug the appliance by pulling the power cord. Always grip the plug firmly and pull straight out from the receptacle. Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion damage along its length or at either end. When moving the appliance, be careful not to damage the power cord.

## INSTALLATION & OPERATION



### FRIDGE INSTALLATION




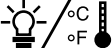
- This appliance is designed to be for free standing only.
- Place your wine fridge on a floor that is strong enough to support it when it is fully loaded. To level your wine fridge, adjust the front leveling legs at the bottom of the wine fridge.
- Locate the wine fridge away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight may affect the acrylic coating and heat sources may increase electrical consumption. Extreme cold ambient temperatures may also cause the unit not to perform properly.
- Avoid locating the unit in moist areas.
- Plug the Wine fridge into an exclusive, properly installed-grounded wall outlet. Do not under any circumstances cut or remove the third (ground) pin from the power cord. Any questions concerning power and/or grounding should be directed toward a certified electrician or an authorised products service center.

### OPERATION INSTRUCTIONS

- It is recommended you install the wine fridge in a place where the ambient temperature is between 19°C-24°C (66°F-75°F), and humidity is under 60%.
- If the ambient temperature is above or below recommended temperatures, the performance of the unit may be affected.
- For example, placing your unit in extreme cold or hot conditions may cause interior temperatures to fluctuate.

### TEMPERATURE SETTING

Temperature range: 5°C-18°C (41°F-65°F)

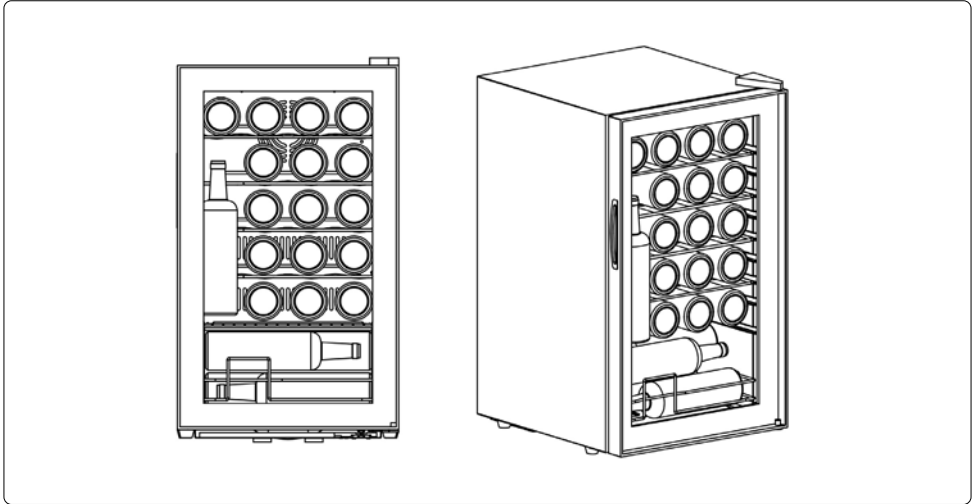
-  Press for 3 seconds to turn on /off the appliance
-  Increases the temperature in 1° increments
-  Decreases the temperature in 1° increments
-  Press for 1 second: Turns the interior light on or off

Press for 3 seconds: Toggles the temperature display between Celsius and Fahrenheit



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## RECOMMENDED TEMPERATURES

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Wine Type	Recommended Temperature
Red	14-18°C (59°F-64°F)
White	6-14°C (48°F-57°F)
Rose	6-12°C (50°F-52°F)
Sparkling	4-10°C (41°F-46°F)

For further information see the "WINE TEMPERATURE SERVING GUIDE" on page 21.

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## WINE STORAGE

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- This wine fridge is designed to store standard Bordeaux 750ml wine bottles. Many bottles differ in size and dimensions. As such, the actual number of bottles you may be able to store may vary.
- Storing large and/or oddly shaped bottles (including champagne and sparkling wine bottles) will decrease the capacity of your wine fridge.

## CARE & MAINTENANCE

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**IMPORTANT: ALWAYS  
UNPLUG THE FRIDGE  
BEFORE CLEANING OR  
PERFORMING MAINTENANCE  
NEVER USE HARSH CLEANSERS  
OR SCOURING PADS TO CLEAN  
ANY PART OF THE FRIDGE.**

- Turn off the power, unplug the wine fridge, and remove all items including shelves.
- Wash the inside surfaces with warm water and baking soda solution. The solution should be about 2 tablespoons of baking soda to a quart of water. Wash the shelves with a mild detergent solution.
- Wring excess water out of the sponge or cloth when cleaning the area near the controls, 120r any electrical parts.
- Wash the outside cabinet with warm water and a mild liquid detergent. Rinse well and wipe dry with a clean soft cloth. Do not use steel wool or steel brush to rub the stainless steel, which will contaminate the stainless steel with steel particles and rusting may occur.

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### POWER FAILURE

- Most power failures are corrected within a few hours and should not affect the temperature of your wine fridge. If the power is off for an extended period of time, proper steps should be taken to protect your contents.

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### VACATION TIME

- Leave the wine fridge operating during vacations of less than three weeks. For periods longer than this, turn the wine fridge off and leave the door slightly ajar to prevent odor from building inside the wine fridge.

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### MOVING YOUR WINE FRIDGE

1. Remove all items (bottles) from the fridge;
2. Securely tape down any loose items, such as shelves, inside the fridge.
3. Turn the adjustable leg up to the base to avoid damage.
4. Tape the door shut.
5. Ensure that the wine fridge stays securely in the upright position during transportation.
6. Protect the outside of the wine fridge with a blanket or a similar item.

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### ENERGY SAVING TIPS

- The fridge should be located in the coolest area of the room away from heat sources or direct sunlight.
- Ensure that the fridge is adequately ventilated. Never cover air vents.
- Only open the fridge door for as long as necessary. Frequent opening of the door will affect internal temperature

## TROUBLESHOOTING

Try the suggestions below to see if you can solve the problem before making a service call.

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
Fridge does not operate.	<ul style="list-style-type: none"><li>• Not plugged in.</li><li>• The appliance is turned off.</li><li>• The circuit breaker tripped or a blown fuse.</li></ul>	<ul style="list-style-type: none"><li>• Plug the unit.</li><li>• Press to turn on the unit.</li><li>• Check the breaker and/or fuses.</li></ul>
Fridge is not cold enough.	<ul style="list-style-type: none"><li>• External environment may require a higher setting.</li><li>• The door is opened too often.</li><li>• The door is not closed completely.</li><li>• The door gasket does not seal properly.</li></ul>	<ul style="list-style-type: none"><li>• Check the temperature control setting.</li><li>• Close the door properly.</li><li>• Check the door gasket.</li></ul>
The compressor turns on and off frequently.	<ul style="list-style-type: none"><li>• The room temperature is hotter than normal.</li><li>• A large amount of contents has been added to the fridge.</li><li>• The door is opened too often.</li><li>• The door is not closed completely.</li><li>• The temperature control is not set correctly.</li><li>• The door gasket does not seal properly.</li></ul>	<ul style="list-style-type: none"><li>• Close the door properly.</li><li>• Check the door gasket.</li></ul>
The fans turn on and off frequently.	<ul style="list-style-type: none"><li>• In order to circulate the air and maintain the set temperature inside the cabinet the fans must cycle on and off even when the compressor is off.</li><li>• The fans will cycle ON and OFF while the compressor is off approximately every 10 seconds, this is called "Semi-speed status".</li><li>• This cycle is normal and meant both to circulate the air as well as ensure the continued operational status of the fans.</li><li>• If the fan stops completely and does not complete this cycle the fan is non-operational.</li></ul>	

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The light does not work.	<ul style="list-style-type: none"><li>• Not plugged in.</li><li>• The circuit breaker tripped or a blown fuse. The light button is "OFF" .</li></ul>	<ul style="list-style-type: none"><li>• Plug the unit.</li><li>• Check the breaker and/or fuses.</li></ul>
Vibrations.	<ul style="list-style-type: none"><li>• The fridge is not leveled.</li><li>• The bottles are vibrating.</li><li>• There is an object under the fridge.</li></ul>	<ul style="list-style-type: none"><li>• Check to assure that the fridge is level.</li><li>• Make sure the bottles don't touch each other.</li></ul>
The fridge seems to make too much noise.	<ul style="list-style-type: none"><li>• The fridge is not level.</li></ul>	<ul style="list-style-type: none"><li>• Level the fridge.</li><li>• The rattling noise may come from the flow of the refrigerant, which is normal.</li><li>• As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant in your fridge.</li><li>• Contraction and expansion of the inside walls may cause popping and crackling noises.</li></ul>
The door will not close properly.	<ul style="list-style-type: none"><li>• The fridge is not level. The door was reversed and not properly installed.</li><li>• The gasket is dirty.</li><li>• The shelves are out of position.</li></ul>	<ul style="list-style-type: none"><li>• Level the fridge.</li><li>• Close the door properly.</li><li>• Clean the door gasket.</li><li>• Place the shelves properly.</li></ul>

## WARRANTY, SERVICE AND SUPPORT

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Thank you for purchasing a Little Cave Wine Fridge from Home Icon International Pty Ltd. Home Icon provides a 1-year warranty on the Little Cave range of Wine Fridges.

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### WARRANTY REGISTRATION

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Register your wine fridge now for warranty, and allow us to provide you with the best possible after sales service:

1. Please log on to our website at [www.grandcruwinefridges.com.au](http://www.grandcruwinefridges.com.au)
2. Click on the **'Support'** tab across the top
3. Select **'Warranty Registration'** and fill out the details as required

This warranty does not cover the following:

- Any damages caused from improper use or not used in accordance with the instruction manuals.
  - Damage caused by connecting your product to the wrong power source/supply.
  - Incorrect installation or modifications made during installation or use of the product.
  - Removing screws or otherwise opening the outer case will void the warranty.
  - Any damages resulting from poor handling or moving of the product, misuse, fire or water damage etc.
  - Failure to maintain the product as per the Instruction Manual.
  - Problems caused by incorrect or inadequate venting of the product.
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### SERVICE AND SUPPORT

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Should an instance arrive where you require assistance, contact our support team:

1. Please log on to our website at [www.grandcruwinefridges.com.au](http://www.grandcruwinefridges.com.au)
2. Click on the **'Support'** tab across the top
3. Select the **'Request a Service'** option and fill out the details as required

NEED HELP?  CALL 1300 935 683

## STORING AND STACKING

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### DIFFERENT SHAPES AND SIZES

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This brochure makes reference to the 'standard Bordeaux style bottle' when specifying capacity. However, wine producers use a huge range of different bottle shapes and sizes. Bottle shape variety should be considered when selecting the appropriate Little Cave cabinet in which to house your precious collection, since shelf height and adjustability varies across the product range. Please also be aware that some bottles will not fit opposite each other on the same shelf and this may affect capacity. You may need to lay the bottles opposite more suitably shaped bottles. Ideally, bottles should lie with their necks comfortably interlocking.

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### STACKING FOR AGEING

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When filling your cabinet, we suggest stacking the bottles you wish to cellar and mature at the back of the shelves, and the wines you wish to consume in the short term at the front.

## FREQUENTLY ASKED QUESTIONS



### CHOOSING THE RIGHT WINE FRIDGE

#### **To keep my wines ready to serve at the perfect drinking temperatures?**

Choose any Dual-Zone Grand Cru wine fridge, and keep in mind that most whites are generally best served at 6°C-8°C, and most reds at 16°C-18°C. With a Dual-Zone cabinet, you can fine-tune the serving temperatures of different styles of wine: You can set the temperature to suit your needs.

#### **To store my wines in the ideal cellaring conditions so they can mature?**

Choose any Grand Cru Wine fridge, and make sure you set it at 12°C-14°C as this is the proper temperature for cellaring and medium/long term storage for all wines: reds, whites, roses and champagnes.

#### **To cellar only white wines or only red wines?**

All wines cellar at the same temperature (12°C-14°C), so any Single-Zone fridge set between 12°C-14°C is ideal for white

wine and/or red wine storage. When set within this temperature range, Single-Zone fridges will also keep humidity levels above 55% (which is important to maintain the integrity of the cork). Having said that, any dual zone can also be kept at the same temperature and humidity levels throughout the whole unit.

#### **To cellar both red and white wines?**

All wines — Whites, Reds, Champagnes — cellar at the same temperature (12°C-14°C), so any Grand Cru fridge set between 12°C-14°C is ideal for white wine and/or red wine storage. Set within this temperature range, Grand Cru wine fridges will also keep humidity levels above 55% (which is important to maintain the integrity of the cork).

#### **My wine is purely for investment: which wine fridge will suit me best?**

For (investment) wine to appreciate in value, the discerning purchaser will want a wine fridge that is designed for cellaring at the

perfect temperature so any of the Grand Cru units will suit that purpose – it just becomes more of a question of the size of unit needed.

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## WINE TEMPERATURE

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### **At what temperature should I be cellaring my wines?**

The recommended cellaring temperature is between 12 and 14 degrees Celsius. Whichever temperature you choose, the key is to remember that the temperature must be constant.

### **What should the humidity levels be in my wine cabinet?**

The humidity in a wine cabinet should be over 55% so that corks don't dry out and shrink: humidity levels below 55% can lead to your wines spoiling because of oxidation. All Grand Cru wine fridges are designed to maintain humidity levels above 55% (when set at 12°C-14°C).

### **Do I need humidity control when cellaring my wines?**

YES, humidity is essential to ensure that the corks do not dry out. If that happens, they shrink and air can get into the wine. If air gets into the wine it will cause oxidation, generating an odorous smell.

### **How long can I keep my wines in a Dual -Zone wine fridge?**

As long as the temperature is correct, there is no limit to how long your wine can be stored in there.

### **Can I use my wine fridge for beer and food?**

No, wine fridges are not normal fridges. The temperature does not go low enough to keep food fresh and are not cold enough for the serving of beer. The Grand Cru GC46BC

Beverage Centre is designed for beers (or white wines at drinking temperature), as they can cool beverages down to 2°C, and have metallic racks on which to stand beer bottles up. However, they are not suitable for food storage.

### **I have a Dual-Zone wine cabinet. Can I use one compartment for the serving of my white wines and the bottom compartment for cellaring my wines?**

YES. Just set the top compartment temperature to between 6°C-8°C and the bottom section to a temperature range of 12°C-14°C.

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## TECHNICAL & INSTALLATION

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### **What is the difference between Dual-Zone cabinets and Single-Zone wine cabinets?**

Dual -Zone wine fridges are designed for keeping and serving red and white wines at the perfect drinking temperatures. Single-Zone wine cabinets are designed for cellaring all wines (reds, whites or sparkling) at the proper temperature (12°C-14°C).

### **Does my cabinet require ventilation and can it be built-in under bench?**

Some of the Grand Cru range are not suitable for built -in installation, so please consider this before purchasing. The following Grand Cru wine fridges are suitable for built in installation: GC46, GC100, GC166, GC183 & GC194.



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## TROUBLE SHOOTING

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### **My unit is making a lot of noise**

If your wine fridge sounds noisy, it may be: 1) due to incorrect stacking of bottles and/or the fridge is not completely level, so please empty the unit, check the levelling and then reload, 2) because ventilation requirements have not been considered, and so the unit is over-heating —refer to the manual or call Grand Cru for further help.

### **There is water coming out of the back of my cabinet.**

The door has been left open to some degree. Please wipe out the unit and ensure the door is shut.

### **There is water on the inside back wall of my cabinet**

This is a perfectly normal occurrence and needed to maintain the correct humidity in the wine fridge. Just keep your bottles away from the wall so you do not block the water flow, an essential part of the cellaring climate.

### **There is a +/- 2 deg temperature swing on the digital readout**

Yes, this is normal. It is the variance in the air temperature that triggers the thermostat and the compressor. The small temperature fluctuations occur in the air around the bottles, not in the wine itself.

### **My bottles are wet**

If they are in contact with the back wall of the cabinet, they will have some condensation on them so please make sure you keep a finger's distance between the bottom of the bottle and the wall when you load. If not, please keep in

mind that it is normal that condensation appears on the bottles after you open the door, and that high humidity is essential in cellaring your wine properly.

### **There is condensation on the outer surface of the glass door of my wine cabinet**

This indicates excessive humidity in the environment.

### **What happens if there is a power outage?**

The units are very well insulated and can maintain the temperature for hours before there is any change in the temperature itself. We don't advise opening the doors during the outage. Once the power is restored, electronically-controlled cabinets can revert to factory settings, so reset as necessary.

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## SHIPPING & DELIVERY

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### **What happens if my home/property is damaged?**

While this scenario is extremely rare, it can occur. If anything at your home/property is damaged by the carrier, contact Customer Support immediately! We will make the initial arraignments with the carrier to get compensation to you in a quick and timely fashion. As always, notate the BOL of what was damaged before you sign!

Note: Grand Cru cannot give direct compensation for damages that occur to your home/property before and/or after the fact. These actions have to be negotiated through you and the carrier, but as our customer we will give you all the necessary information and assistance needed to make sure you have a timely and satisfactory resolution to the matter.

**I signed for my wine cellar as delivered for in satisfactory condition, but I discovered damage later on. What do I do?**

If this occurs, please contact Customer Support immediately! There is a window of 48 hours where you would still be entitled to a replacement and/or compensation. After the window lapses, we cannot provide a replacement or compensation as the wine cellar is officially signed off "AS IS"

**I am receiving or I have received delivery and certain services are not being rendered or were not rendered. What do I do?**

Contact Customer Support so we can look into the matter directly with the carrier. We may be able to have the services rendered and/or provide compensation for the inconvenience. Note: Make sure you are informed of what services that are and are not included in your delivery. Refer to this information packet or you can discuss this at the time of purchase with your Home Icon Customer Representative before delivery.

**Does the carrier install/assemble any components (such as shelving) at the time of delivery?**

No. We cannot nor do we authorise the carrier to install shelving or assemble any part of the wine fridge. This is always the responsibility of the client regardless of what services are being rendered. If you require a white glove unpacking service, please contact Customer Support to find out more as this feature incurs a fee.

We hope that this has been informative and insightful information that will help you not only on your purchase, but as well as the delivery process. Should you have any further questions in regards to this information and/or should you have questions that are not included in this information packet please do not hesitate to contact us.

**Customer Support: 1300 935 683**

**Email: [info@homeicon.com.au](mailto:info@homeicon.com.au)**



**NEED HELP?**

**CALL 1300 935 683**

## WINE STORAGE GUIDE

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### SOME HELPFUL ADVICE

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Have you bought some nice wine that you are planning keep for a special occasion or maybe you wish to start your own wine collection. What are the best tips for successfully storing your wine?

Firstly, it's useful to remember that only a small percentage of fine wines on the market benefit from long-term aging. Most wines are best enjoyed within a few years of release. If you're looking to buy wines to mature, you should really consider investing in a proper wine fridge or an external wine storage solution, but more about that later.

For everyone else, however, following a few simple guidelines should keep your wines safe until you're ready to drink them.

#### 1. KEEP IT COOL

Heat is enemy number one for wine. Temperatures higher than 21°C will age a wine more quickly than is usually desirable. And if it gets too much hotter, your wine may get "cooked," resulting in flat aromas and flavours. The ideal temperature range

is between 7°C -18°C (and 14°C is often cited as close to perfect), though this isn't an exact science. Don't worry too much if your storage runs a couple degrees warmer, as long as you're opening the bottles within a few years from their release.

#### 2. BUT NOT COLD

Keeping wines in your household refrigerator is fine for a couple months, but it's not a good bet for the longer term. The average fridge temp sits between 3°C- 4°C to safely store perishable foods, and the lack of moisture (humidity) could eventually dry out corks, which might allow air to seep into the bottles and damage the wine. Keeping wine in a fridge for a longer time will also slow down the aging process which is not ideal.

#### 3. CONSISTENCY IS THE KEY

More important than worrying about achieving a perfect 12°C is avoiding the landmines of rapid, extreme or frequent temperature variations. Temperature variation is likely to be more critical for older wines where the seal of the cork is less tight (corks lose some elasticity with age). The problem with

temperature variations is that the volume of the wine expands as temperature rises, decreasing the ullage volume, and then contracts as temperature falls, increasing the ullage volume. If the closure is providing a completely airtight seal then this is of relatively little consequence. Aim for consistency, but don't get paranoid about minor temperature fluctuations; wines may see worse in transit from the winery to the store. [Even if heat has caused wine to seep out past the cork, that doesn't always mean the wine is ruined. There's no way to know until you open it—it could still be superb].

#### **4. TURN OFF THE LIGHTS**

Light, especially sunlight, can pose a potential problem for long-term storage. The sun's UV rays can degrade and prematurely age wine. One of the reasons why vintners use coloured glass bottles? They're like sunglasses for wine. Light from household bulbs probably won't damage the wine itself, but can fade your labels in the long run.

#### **5. HUMIDITY IS IMPORTANT BUT NOT CRITICAL**

Conventional wisdom says that wines should be stored at an ideal humidity level of 70 percent. The theory goes that dry air will dry out the corks, which would let air into the bottle and spoil the wine. Yes, this does happen, but unless you live in a very dry desert or arctic like climate, it probably won't happen to you. Anywhere between 50%-80% humidity is considered safe, and placing a tray or saucepan of water in your storage area can improve conditions. Conversely, extremely damp conditions can promote mould. This won't affect a properly sealed wine, but can damage the labels. A dehumidifier can fix that.

#### **6. FLAT OR STANDING – STORING OR ON SHOW**

Traditionally, bottles have been stored on their sides in order to keep the liquid up against the cork, which theoretically should keep the cork from drying out. If you're planning on drinking these bottles in the near-term, or if the bottles have alternative closures (screw caps or synthetic corks), this is not necessary.

#### **7. LIMIT THE MOVEMENT**

There are theories that vibration could damage wine in the long term by speeding up the chemical reactions in the liquid. Some serious collectors worry about even the subtle vibrations caused by electronic and other appliances, though there's little evidence supporting the impacts of this. Significant vibrations could possibly disturb the sediment in older wines and keep them from settling, potentially making them unpleasantly gritty.

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#### **WHERE SHOULD I STORE MY WINE?**

If you do not have a cool, not-too-damp basement or underground garage that can double as a fridge, you can improvise with some simple wine racks in a safe place. Rule out your kitchen or laundry, where hot temperatures could affect your wines, and look for a location that is generally less effected by climate control systems and not directly in line with sun light pouring in from a window. Perhaps there is a little-used closet or other vacant storage area that could be repurposed for storing wine?

## WINE TEMPERATURE SERVING GUIDE

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### HOW TO SERVE WINE

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When it comes to serving your favourite bottle of wine at the correct temperature, ideally it should be just right. Too hot and the wine's alcohol will be emphasized, leaving it flat and flabby. Too cold and the aromas and flavours will be muted and, for reds, the tannins may seem harsh and astringent. The old adage of serving white wines chilled and red wines at room temperature is a useful starting point, although not nearly detailed enough.

The reason we try to serve wine at their correct temperatures is because the temperature can dramatically impact the way a wine smells and tastes. By serving the wine at its ideal temperature, we ensure we will always get the best experience and enjoyment from our favourite bottle.

For those like myself who wish to be even more specific, I have included below some more detailed serving temperature recommendations for Australia's most popular wine varietals.

### NON-VINTAGE CHAMPAGNE/SPARKING WINE AND ICE WINE – ICE COLD, 4-6°

I like to put my bubbly in the freezer about an hour before I pop it – but don't forget about it or you'll have an explosion. If you're short on time, you can also place the bottle in an ice bucket for 30 minutes and have similar results. The ice cold temperature will keep the bubbles fine rather than foamy. After you open the bottle and pour the first glasses, you should place the open bottle on ice until the entire bottle is finished.

### LIGHTER BODIED WHITE WINE, SWEETER ROSÉ, VINTAGE CHAMPAGNE AND DESSERT – COLD, 6-10°

The best way to get lighter bodied white wine and sweeter rose cold is to place it in the fridge immediately after buying it; however, if you buy the wine already chilled the same day you want to drink it, either leave it in the fridge for several hours, or you can place it in the freezer for about 30 minutes. After you open the bottle and pour the first glasses, you should place the open bottle on ice until the entire bottle is finished.

## **FULL BODIED WHITE WINE AND DRY ROSÉ – COOL, 10-14°**

The best way to get full bodied white wine cool is to place it in the fridge or preferably a wine fridge immediately after buying it. I suggest taking the wine out of the fridge 30 minutes prior to serving and after opening the bottle and pouring everyone their first glass, I prefer not to place it on ice, but instead let the bottle sweat on the table, as the wine's aromas and character changes slightly as the temperature rises.

## **LIGHTER BODIED RED WINE – COOLED, 12-16°**

The most common misconception with lighter bodied red wine is that it is ideal to serve it at room temperature (see below), when in fact serving it cool is the best way to enjoy it. To cool lighter red down to its proper serving temperature, either place it in the fridge an hour before serving or preferably invest in a good quality wine fridge and serve immediately at the right temperature. After opening and either decanting or pouring the first glasses, just as with full bodied white I like leaving the wine out on the table to slowly warm.

## **FULL BODIED RED WINE – ROOM TEMPERATURE, 16-18°**

Depending on the time of year, room temperature in Australia sits somewhere between 20°C and 25°C which is not the ideal serving temperature. Red wine served too warm will lose all its finesse and freshness to an overpowering sensation of alcohol. To cool full bodied red down to its ideal serving temperature, I like to place it in the fridge 20 minutes before serving or preferably invest in a good quality wine fridge and just take it out 15 minutes prior to serving. After opening and either decanting or pouring the first glasses, leave the wine out on the table.



## **POCKET GUIDE**

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**19° VINTAGE PORT**

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**16° - 18° SHIRAZ, DURIF, CABERNET SAUVIGNON**

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**14° - 16° PINOT NOIR, GSM, SANGIOVESE CABERNET MERLOT, GRENACHE, TAWNY PORT**

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**12° - 14° CHARDONANAY, MERLOT, GAMAY**

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**10° - 12° DRY ROSE, SEMILLON, VIOGNIER, MARSANNE, SAUTERNES**

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**8° - 10° SPARKLING RED, CHENIN BLANC, REISLING, VERDELHO, SEMILLON SAUVIGNON BLANC, VINTAGE CHAMPAGNE**

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**6° - 8° SAUVIGNON BLANC, SWEET ROSE, PINOT GRIGIO, PINOT GRIS, DESSERT WINES**

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**4° - 6° NON-VINTAGE CHAMPAGNE, SPARKLING WHITE, ICE WINES**





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